

Oysters on the Half Shell

Champagne mignonette, house cocktail sauce
1 piece - \$3.50 6 piece - \$18 12 piece - \$32

Hamachi Crudo

watercress salad, radish, chive, and sesame \$18

Soft Poached Farm Egg

anchovy aioli, trout roe, sturgeon caviar, brioche crouton \$8

Cheese Plate

four artisan cheeses, dried fruit, almonds, brioche \$23

Charcuterie Plate

four cured meats, mustard, cornichons, baguette \$24

Foie Gras Mousse

strawberry jam, brioche \$18

Croquettes

cauliflower, gruyere, herb aioli \$9

Artichoke Agnolotti

Grana Padano, black truffle butter \$20

Tarte Flambée

fromage blanc, bacon, sweet onions \$15

Grilled Gulf Shrimp

grits, harissa, chives \$16

Wagyu Beef Empanadas

Spanish olive, chimichurri \$10

Classic Caesar

white anchovy, egg yolk, croutons \$14

Niçoise Salad

olive oil poached tuna, potato, green beans, cherry tomato, Spanish olives, soft egg \$20

Warm Goat Cheese Salad

roasted beets, pickled shallots, bitter greens, candied pecans, tarragon dressing \$15

Green Salad

butter lettuce, mustard vinaigrette \$8

Cheeseburger and Fries

American cheese, brioche bun, onions, pickles, house sauce \$20

Wagyu Steak Frites

sauce bordelaise, herb butter \$36

Harrison Poultry Roasted Half Chicken

bulb onions, honey, green salad \$23

Great Lakes Walleye Meuniere

capers, lemon, butter, panko, fingerling potato salad \$30

Sea Trout

creamed leeks, watercress salad \$32

Atlantic Lobster Risotto

lion's mane mushrooms, lobster demi-glace, Parmesan Regianno \$40

16 oz. American Wagyu Ribeye

potato pave, salsa criolla, chimichurri \$88

*The Illinois Department of health advises that the consumption of raw or undercooked beef, pork, lamb, poultry, eggs, seafood, shellfish or other animal origin increase the risk of food borne illness. Especially the young, elderly and those with compromised immune system.

Wine by the Glass

glass

bottle

Champagne and Sparkling Wine

Gustave Lorentz Cremant d'Alsace Rose Brut, Alsace, France	\$16	\$50
Domaine Manciat Poncet Cremant de Bourgogne Brut, Burgundy, France	\$14	\$44
Le Colture Prosecco di Valdobbiadene Brut, Veneto, Italy	\$12	\$38
Une Femme The Callie Rose Sparkling, California	\$12	\$187 ml Split
Ayala Brut Majeur, Champagne, France	\$23	\$70

white

Laurent Perrachon & Fils Macon-Villages Chardonnay 2022, Burgundy, France	\$14	\$44
Domaine du Grand Moulin Touraine, Sauvignon Blanc 2021, Loire, France	\$10	\$32
Allendorf Save Water Drink Riesling 2021, Rhinegau, Germany	\$12	\$38
Erste & Neue 2021 Pinot Grigio, Alto Adige, Italy	\$13	\$41
Chateau Minuty M Limited Release Rose 2021, Provence, France	\$13	\$41

red

BonAnno Cabernet Sauvignon 2021, Napa, California	\$20	\$62
Marqués de Murrieta Reserva Tempranillo 2018, Rioja, Spain	\$19	\$60
Domaine Lebreuil Pinot Noir 2020, Burgundy, France	\$18	\$45
COS Frappato 2022, Sicily, Italy	\$21	\$63
Chateau Marjosse Bordeaux Rouge 2018, France	\$10	\$32
Domaine de la Solitude Cotes du Rhone Rouge 2020, Rhone, France	\$12	\$38

handcrafted cocktails

Old Fashioned

Four Roses Bourbon \$17

Apple Cider Spritzer

La yunta Torrontes, Allspice Dram, ginger beer \$12

Cava Cocktail

Beet infused sweet vermouth, Angostura Bitters, lemon, cava \$16

Hemingway Daquiri

Plantation 3 Stars Rum, grapefruit, lime \$16

Cherry Duckin

Titos vodka, cherry syrup, lime, ginger beer \$17

Lions Tail

Old Forester Bourbon, Allspice Dram, Angostura Bitters \$17

Pineapple Margarita

Tequila, Green Chartreuse, pineapple puree, warm spices \$17

Miller Lite
\$6

Heineken 0.0 n/a
\$6

Sundial (revolving
selection) \$12

Half Acre Bodem
\$8

Dovetail Kolsch
\$8

Krombacher Pilsner
\$6